

Coogee Common

summer '25

bread & snacks

wood-fired organic bread w/ butter & ash salt	8
gluten-free seeded crackers	8
zucchini dip, saltbush, evoo	9
ricotta, honey, garden herbs	14
heirloom tomato, white anchovy, caper	12
warm garden olives, geraldton wax, lemon, garlic	12
san daniele prosciutto, pickled apple, ice plant	17
oysters, house green tabasco	7ea

entrees

zucchini, fennel, black garlic, quinoa	20
eggplant, kale, farro, avjar, macadamia	25
shark bay prawns, prosecco, mint, lime	25
amberjack, lavender gin, blood orange	28
venison carpaccio, sage, chili, garlic, rhubarb	28

mains

beetroot trio risotto, sunflower	34
pumpkin gnocchi, pine nuts, pecorino, warrigal, garden salsa verde	36
woodfired chicken, nectarine, mozzarella, garden leaves	36
pork, tagliatelle, chili aurora, pangrattato	42
market fish, chat potato, rainbow chard, greens	48
duck breast, berry, saltbush, zucchini, carrot	48
beef eye fillet, fennel, parsnips, peppercorn sauce, greens	60

sides

leaf salad, lemon vinaigrette, pecorino	13
hand-cut chips, garden salt	15
kohlrabi, agrodolce, beetroot	13

restaurant & bar | mon - sun · 11:30 am - late
card payments only, no cash accepted · all prices are inclusive of GST
15% surcharge applies to all public holidays